

## 3-course Set Dinner Menu

### Appetiser 頭盤 (Select One 選擇一項)

#### King Salmon Caesar Salad

beet cured king salmon, parma ham chips, baguette toasted, parmesan, Woolloomooloo Caesar dressing  
帝王三文魚凱撒沙律紅菜頭醃三文魚, 巴馬火腿脆片, 法包多士, 巴馬臣芝士, 經典凱撒醬

#### Cream of Forest Mushroom Soup

truffle oil and parmesan  
忌廉蘑菇濃湯 黑松露菌油, 巴馬臣芝士碎

#### Crab Cake 另加港幣 ADD SUPPLEMENT +\$60

green herb salad, mustard, tartar sauce  
蟹餅 香草沙律, 芥末, 他他醬

#### Sautéed Garlic Prawn 另加港幣 ADD SUPPLEMENT +\$80

lobster bisque, garlic, sofrito  
蒜蓉虎蝦 燴洋蔥蕃茄, 蒜片, 龍蝦汁

### Main Course 主菜 (Select One 選擇一項)

#### Filet Oscar 180g

beef tenderloin 180g, jumbo crab meat with bearnaise sauce  
草飼牛柳180g 草飼牛柳, 蟹肉, 西洋菜, 賓尼士汁 (180克)

#### Crispy Pressed Chicken

duck mousse, capers, red chili flakes, crispy onion string  
酥脆香煎雞 鵝肝慕絲、酸豆、紅辣椒碎、脆洋蔥絲

#### Pan Seared Salmon

crispy skin, watercress, grilled lemon  
煎三文魚脆皮, 西洋菜, 扒檸檬

#### Australian 200 days Grain Fed Rib Eye 340g 另加港幣 ADD SUPPLEMENT +\$100

watercress & beef Jus  
澳洲200日穀飼肉眼340g 西洋菜, 紅酒汁

#### Australian 350 days Grain Fed Wagyu Sirloin 340g 另加港幣 ADD SUPPLEMENT +\$180

watercress & peppercorn sauce  
澳洲和牛西冷扒 (340克) 西洋菜, 黑椒汁

### Side Dishes 配菜 (Select One 選擇一項)

#### Lyonnaise Potato | Creamy Mashed Potato | Grilled Asparagus | Sautéed Wild Mushrooms

洋蔥炒薯仔 | 薯蓉 | 香烤蘆筍 | 炒野菌

### Dessert 甜品 (Select One 選擇一項)

#### Baked Cheesecake with Guinness syrup

芝士餅 黑啤咖啡糖漿

#### Dessert of the Day

是日甜品

#### Freshly Brewed Coffee or Tea 咖啡或茶

Upgrade to Cappuccino / Latte / Mocha (+\$20) +\$20 升級至 卡布奇諾/拿鐵/摩卡咖啡

HK\$ 628 per person + 10% service charge

每位港幣 \$628 加10%服務費